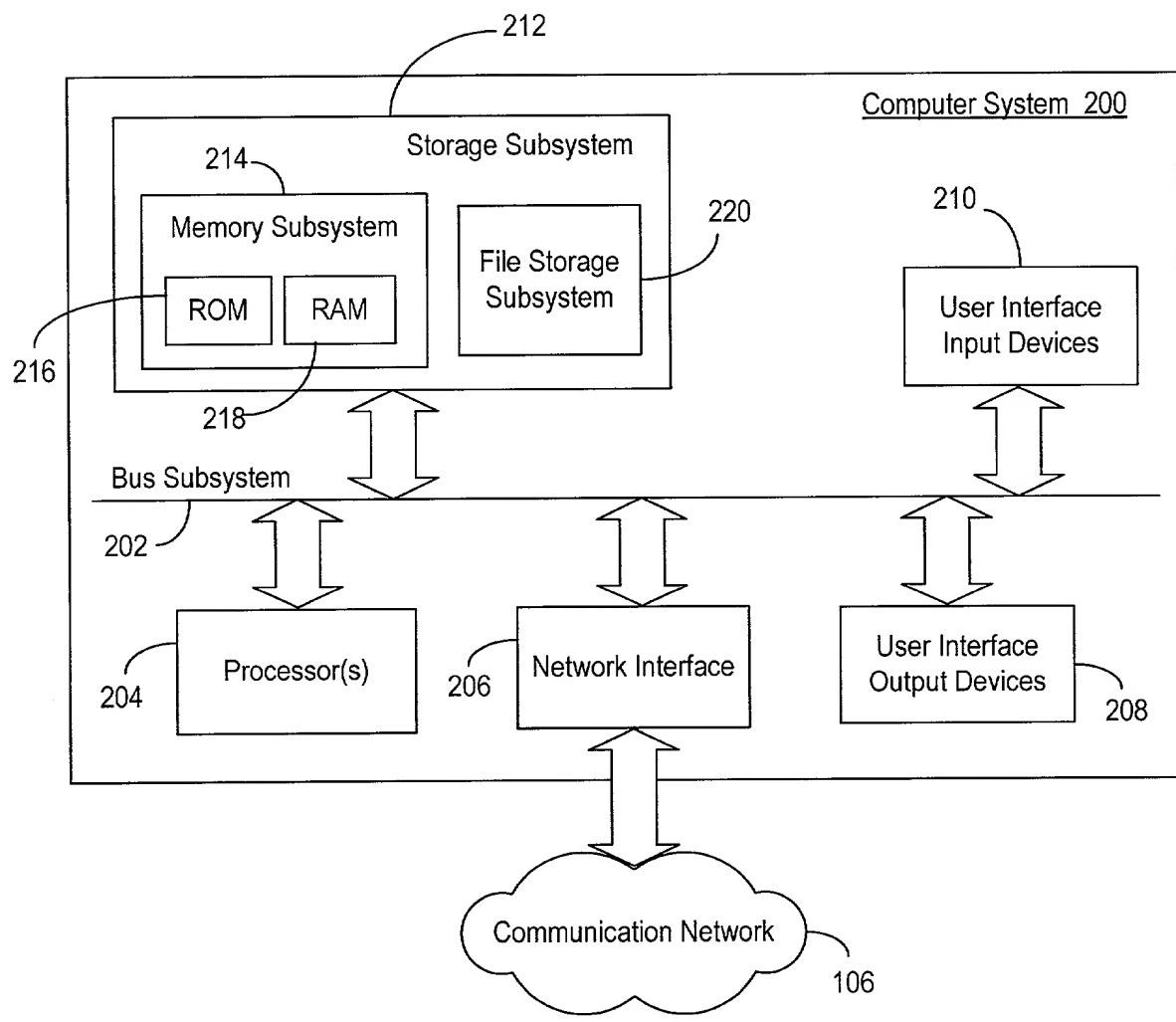
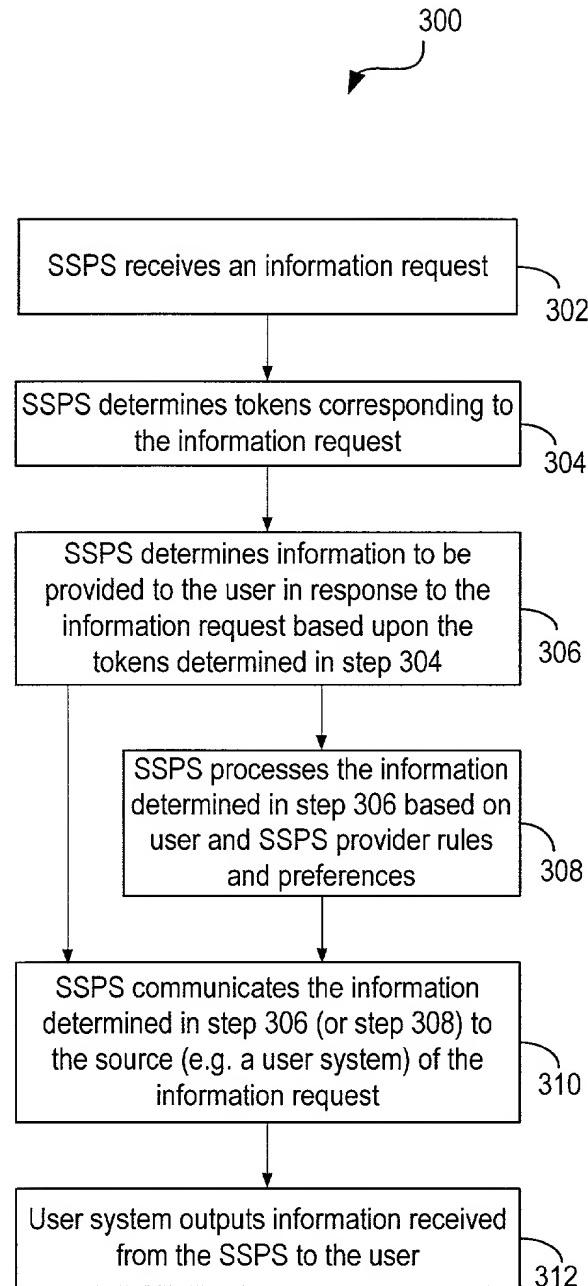


**Fig. 1**



**Fig. 2**



**Fig. 3**

400

↓

The screenshot shows a web page with a header navigation bar and a main content area. The header includes links for 'EZ.SHOP', 'e-powered by Shop.a.e.com', 'Search for Product', and a shopping cart icon. The main content area displays a breadcrumb trail ('Recipes > Desserts > Cookies > Gingersnaps'), a title 'Gingersnaps', and sections for 'Ingredients' and 'Instructions'. The 'Ingredients' section lists various baking ingredients. The 'Instructions' section provides a step-by-step guide for making the cookies. At the bottom, there are three buttons: 'SHOP-THIS-RECIPE', 'SHOP-SELECTED-CONTENT', and 'GET INFO'.

AB SAVINGS	NEW ITEMS	COUPONS	REWARDS	SAMPLES	MEALS
LISTS	ORDERS	TIPS	PROFILE	HELP/INFO	LOGOUT
Produce	Bakery		Wines & Spirits		Cross-Sell Ad Here
Meat	Dairy		Beverages		
Seafood	Beli		Baby		
Groceries	Snacks		Pet Supplies		
Frozen Items	Household Goods		Health & Beauty		

Recipes > Desserts > Cookies > Gingersnaps

## Gingersnaps

### Ingredients

3/4 cup butter, softened  
 1 cup sugar  
 1/4 cup molasses  
 1 egg  
 2 cups all-purpose flour  
 2 teaspoons baking soda  
 1/4 teaspoon salt  
 1 teaspoon  $\frac{1}{2}$  ground cinnamon  
 1 teaspoon  $\frac{1}{2}$  ground cloves  
 1 teaspoon  $\frac{1}{2}$  ground ginger  
 Sugar for rolling, if desired

### Instructions

- Place butter and sugar in large mixer bowl and cream until light and fluffy. Add molasses and egg and beat well.
- Sift flour with baking soda, salt, and spices. Gradually add to butter mixture and mix well.
- Cover and refrigerate at least 2 hours.
- Preheat oven to 375 degrees F. Lightly grease cookie sheets and set aside.
- Shape dough into 1-inch balls and roll in sugar. Place 2 inches apart on prepared cookie sheets. Bake 10 minutes.
- Remove from cookie sheets and place cookies on wire racks to cool.

**SHOP-THIS-RECIPE**    **SHOP-SELECTED-CONTENT**    **GET INFO**

Fig. 4

FROM "A CHRISTMAS CAROL" BY CHARLES DICKENS

His active little crutch was heard upon the floor, and back came Tiny Tim before another word was spoken, escorted by his brother and sister to his stool beside the fire; and while Bob, turning up his cuffs, as if, poor fellow, they were capable of being made more shabby – compounded some hot mixture in a jug with gin and lemons, and stirred it round and round, and put it on the hob to simmer; Master Peter and the two ubiquitous young Cratchits went to fetch the goose, with which they soon returned in a high procession.

Such a bustle ensued that you might have thought a goose the rarest of all birds; a feathered phenomenon, to which a black swan was a matter of course: and, in truth, it was something very like it in that house. Mrs. Cratchit made the gravy (ready before-hand in a small saucepan) hissing hot; Master Peter mashed the potatoes with incredible vigor; Miss Belinda sweetened up the apple-sauce; Martha dusted the hot plates; Bob took Tiny Tim beside him in a tiny corner, at the table, the two young Cratchits set chairs for everybody, not forgetting themselves, and mounting guard upon their posts, crammed spoons into their mouths, lest they should shriek for goose before their turn came to be helped. At last the dishes were set on, and grace was said. It was succeeded by a breathless pause, as Mrs. Cratchit, looking slowly all along the carving-knife, prepared to plunge it in the breast; but when she did and when the long-ex[ected] gush of stuffing issued forth, one murmur of delight arose all around the board, and even Tiny Tim, excited by the two young Cratchits, beat on the table with the handle of his knife, and feebly cried Hurrah!

There never was such a goose. Bob said he didn't believe there ever was such a goose cooked. Its tenderness and flavor, size and cheapness, were the themes of universal admiration. Eked out by the apple-sauce and mashed potatoes, it was a sufficient dinner for the whole family; indeed, as Mrs. Cratchit said with great delight (surveying one small atom of a bone on the dish), they hadn't ate it all at last! Yet every one had had enough, and the youngest Cratchits in particular were steeped in sage and onion to the eyebrows! But now, the plates being changed by Miss Belinda, Mrs. Cratchit left the room alone – too nervous to bear witnesses – to take the pudding up, and bring it in.

Suppose it should not be done enough! Suppose it should break in turning out! Suppose somebody should have got over the wall of th back-yard and stolen it, while they were merry with the goose: a supposition at which the two young Cratchits became livid! All sorts of horrors were supposed.

Hallo! A great deal of steam! The pudding was out of the copper. A smell like a washing day! That was the cloth. A smell like an eating-house and a pastry-cook's next to each other, with a laundress's next door to that? That was the pudding. In half a minute Mrs. Cratchit entered: flushed but smiling proudly: with the pudding like a speckled cannonball, so hard and firm, blazing in half of a half quartem of ignited brandy, and bedight with Christmas holly stuck into the top.

Oh, a wonderful pudding! Bob Cratchit said, and calmly too, that he regarded it as the greatest success achieved by Mrs. Cratchit since their marriage. Mrs. Cratchit said that now the weight was off her mind, she would confess she had had her doubts about the quantity of flour. Everybody had something to say about it, but nobody said or thought it was at all a small pudding for so large a family. It would have been flat heresy to do so. Any Cratchit would have blushed to hint at such a thing.

At last the dinner was all done, the cloth was cleared, the hearth swept, and the fire made up. The compound in the jug being tasted and considered perfect, apples and oranges were put upon the table, and a shovel-full of chestnuts on the fire. Then all the Cratchit family drew around the hearth, in what Bob Cratchit called a circle, meaning half a one; and at Bob Cratchit's elbow stood the family display of glass; two tumblers, and a custard-cup without a handle.

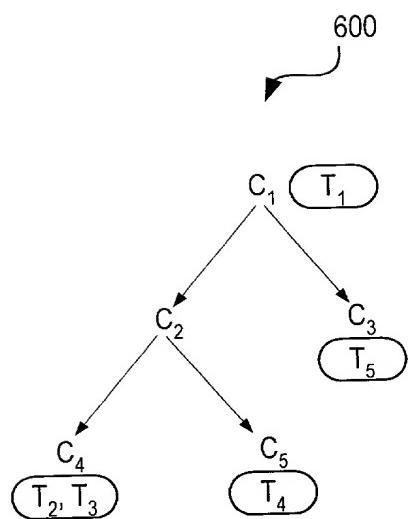
These held the hot stuff from the jug, however, as well as golden goblets would have done; and Bob served it out with beaming looks, while the chestnuts on the fire sputtered and cracked noisily. Then Bob proposed:

"A Merry Christmas to us all, my dears. God bless us!"

Which all the family re-echoed.

"God bless us every one!" said Tiny Tim, the last of all.

Fig. 5

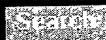


**Fig. 6**

Product Search

Find  Juice

In Aisle  Beverages



700  
V



Ad Savings | New Items | Coupons | Rewards | Samples | Meals | Lists | Orders | Tips | Profile | Help & Info | Log Out  
Choose Product < Gingersnaps < Dessert < Recipes < Featured Cookbooks < Meals < Rec

### Shopping Aisles

Baby  
Bakery  
Beverages  
Dairy  
Deli  
Health & Beauty  
Household Goods  
Frozen Items  
Groceries  
Meat  
Pet Supplies  
Produce  
Seafood  
Snacks  
Wines Spirits

### Shopping Cart

Grand Total = 0.00

Add Item

[View](#) | [Check Out](#)

### Gingersnaps

Choose the product you would like to use for each recipe ingredient, then choose done when you are finished.

Done

#### Butter - 3/4 cup (6 oz)

	Land O'Lakes Butter Salted. 16 oz.	\$1.99 C	708
	Land O'Lakes Butter Unsalted. 16 oz.	\$1.99 C	712
	Land O'Lakes Butter Light, unsalted. 16 oz.	\$2.19 C	702
	Challenge Butter Grade AA. 16 oz.	\$1.89 C	
	Challenge Butter Unsalted Grade AA. 16 oz.	\$1.89 C	
	Challenge Butter Butter light, 50% less fat. 16 oz.	\$1.99 C	

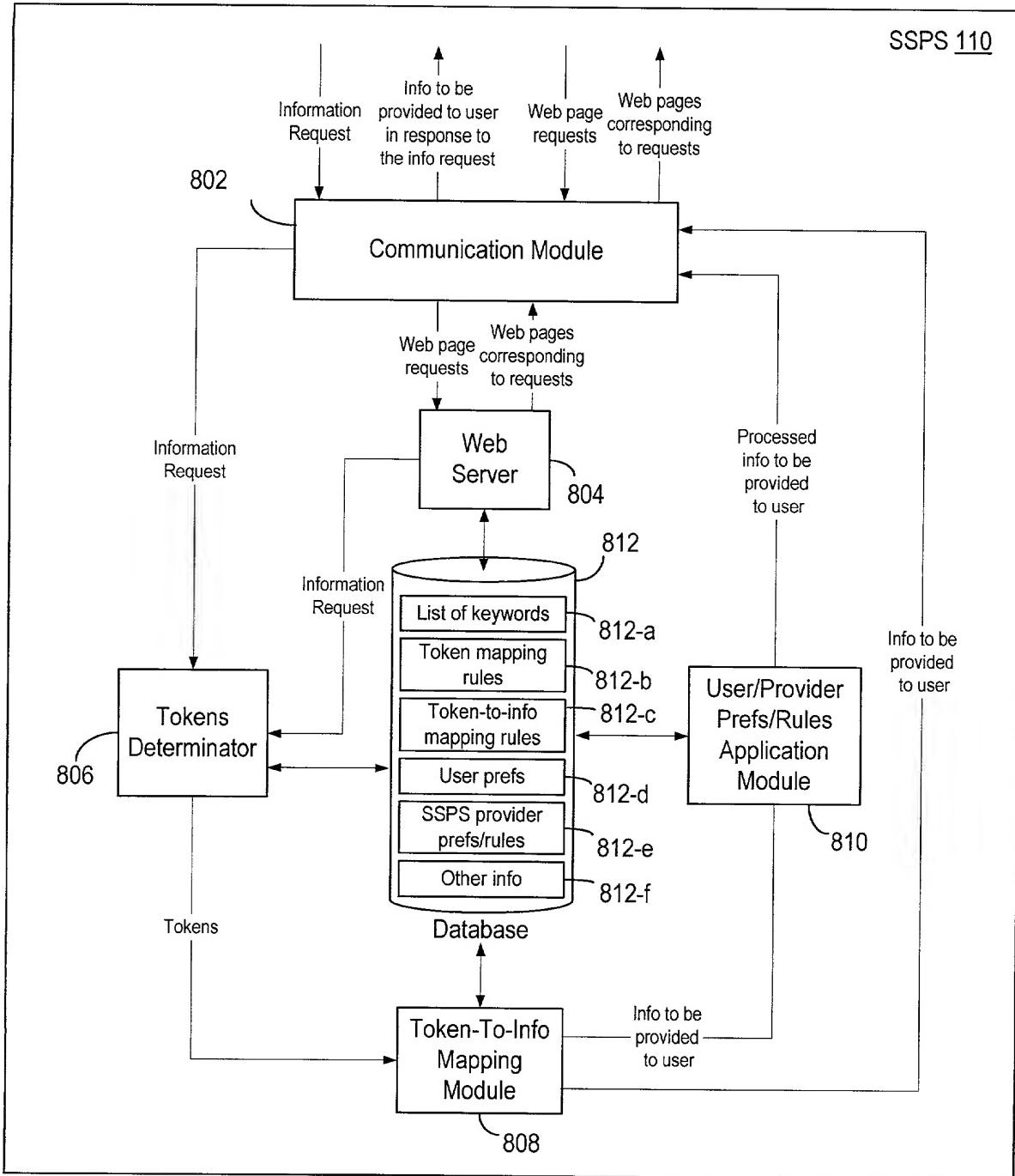
#### Sugar - 1 cup (8 oz)

	C&H Sugar Granulated sugar. 1 lb.	\$0.59 C
	Domino Sugar Pure cane granulated sugar. 1 lb.	\$0.55 C

#### Molasses - 1/4 cup (2 oz)

	Brer Rabbit Light molasses. 12 oz.	\$1.99 C	704
	Brer Rabbit Dark molasses. 12 oz.	\$1.99 C	
	Plantation Blackstrap molasses. 15 oz.	\$2.99 C	

Fig. 7



**Fig. 8**